

## WAFFLES — I

(8 to 10 waffles)

2 eggs, well beaten	2 teaspoons baking powder
1 cup sour milk	1 teaspoon soda
1 cup sour cream	$\frac{1}{2}$ teaspoon salt
2 cups flour	6 tablespoons butter, melted

Combine liquid ingredients. Add sifted dry ingredients. Add butter, beat with a rotary beater until smooth. Bake in hot waffle iron.

## WAFFLES — II

(8 waffles)

3 cups flour	3 egg yolks, well beaten
$3\frac{1}{2}$ teaspoons baking powder	2 cups milk
$\frac{3}{4}$ teaspoon salt	3 egg whites
$\frac{3}{4}$ cup butter	

Sift dry ingredients together. Work in butter until mixture is as fine as cornmeal. Combine egg yolks and milk, add to first mixture, beat until smooth. Fold in stiffly beaten egg whites. Bake in a hot waffle iron. Serve hot with maple syrup.

## Cheese-Bacon Waffles

Add 1 cup grated cheese to batter and drop by spoonfuls in hot waffle iron. Place two strips of bacon across top before closing iron.

## WHIPPED CREAM WAFFLES

(4 waffles)

$\frac{2}{3}$ cup flour	2 egg yolks, well beaten
$\frac{1}{3}$ cup sugar	1 cup cream, whipped
1 teaspoon baking powder	1 tablespoon butter, melted
$\frac{1}{4}$ teaspoon salt	2 egg whites

Sift dry ingredients together. Add combined egg yolks, cream, and butter. Fold in stiffly beaten egg whites. Bake in hot waffle iron. Serve with maple syrup or honey and sausages.

## WHOLE WHEAT GRIDDLE CAKES

1 cup whole wheat flour	3 tablespoons brown sugar
$\frac{1}{2}$ cup flour	2 eggs
$\frac{1}{2}$ cup quick oatmeal	1 cup sour cream
1 teaspoon soda	1 cup sour milk
1 teaspoon salt	

Combine dry ingredients. Add combined liquid ingredients and beat well. The batter will be thick. Bake on hot griddle.